



*Thinking of you*  
**Electrolux**



EKC6430AO

.....  
**EN COOKER**

.....  
**USER MANUAL**





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## WE'RE THINKING OF YOU

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## CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.  
When contacting Service, ensure that you have the following data available.  
The information can be found on the rating plate. Model, PNC, Serial Number.



Warning / Caution-Safety information



General information and tips



Environmental information

Subject to change without notice.



# 1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

## 1.1 Children and vulnerable people safety



### **WARNING!**

Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

## 1.2 General Safety

- The appliance and its accessible parts become hot during use. Do not touch the heating elements.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.



- Never try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- Do not store items on the cooking surfaces.
- Do not use a steam cleaner to clean the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the glass door since they can scratch the surface, which may result in shattering of the glass.
- Be careful, when you touch the storage drawer. It can get hot.
- To remove the shelf supports first pull the front of the shelf support and then the rear end away from the side walls. Install the shelf supports in the opposite sequence.
- If the glass ceramic surface is cracked, switch off the appliance to avoid the possibility of electric shock.

## 2. SAFETY INSTRUCTIONS

### 2.1 Installation



#### **WARNING!**

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the handle.
- Keep the minimum distance from the other appliances and units.

- Make sure that the appliance is installed below and adjacent safe structures.
- The sides of the appliance must stay adjacent to appliances or to units with the same height.
- Do not install the appliance on a platform.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.



#### **WARNING!**

Make sure to install a stabilizing means in order to prevent tipping of the appliance. Refer to Installation chapter.



## Electrical connection



### **WARNING!**

Risk of fire and electrical shock.

- All electrical connections should be made by a qualified electrician.
- The appliance must be earthed.
- Make sure that the electrical information on the rating plate agrees with the power supply. If not, contact an electrician.
- Always use a correctly installed shock-proof socket.
- Do not use multi-plug adapters and extension cables.
- Make sure not to cause damage to the mains plug and to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- Do not let mains cables to come in touch with the appliance door, specially when the door is hot.
- The shock protection of live and insulated parts must be fastened in such a way that it cannot be removed without tools.
- Connect the mains plug to the mains socket only at the end of the installation. Make sure that there is access to the mains plug after the installation.
- If the mains socket is loose, do not connect the mains plug.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- Do not change the specification of this appliance.
- Make sure that the ventilation openings are not blocked.
- Do not let the appliance stay unattended during operation.
- Deactivate the appliance after each use.
- Internally the appliance becomes hot when in operation. Do not touch the heating elements that are in the appliance. Always use oven gloves to remove or put in accessories or ovenware.
- Be careful, when you open the appliance door while the appliance is in operation. Hot air can release.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not apply pressure on the open door.
- Do not use an external timer or a separate remote-control system to operate the appliance.
- Always keep the appliance door closed when the appliance is in operation.
- Do not put cutlery or saucepan lids on the cooking zones. They become hot.
- Set the cooking zone to "off" after use.
- Do not use the appliance as a work surface or as a storage surface.
- If the surface of the appliance is cracked, disconnect immediately the appliance from the power supply. This to prevent an electrical shock.



### **WARNING!**

Risk of fire or explosion.

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.

## 2.2 Use



### **WARNING!**

Risk of injury, burns or electric shock.

- Use this appliance in a household environment.



- Do not let sparks or open flames to come in contact with the appliance when you open the door.
- Open the appliance door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air.
- Do not try to extinguish a fire with water. Disconnect the appliance and cover the flame with a lid or a fire blanket.

**WARNING!**

Risk of damage to the appliance.

- To prevent damage or discoloration to the enamel:
  - Do not put ovenware or other objects in the appliance directly on the bottom.
  - Do not put aluminium foil directly on the bottom of the appliance.
  - do not put water directly into the hot appliance.
  - do not keep moist dishes and food in the appliance after you finish the cooking.
  - be careful when you remove or install the accessories.
- Discoloration of the enamel has no effect on the performance of the appliance. It is not a defect in the sense of the warranty law.
- Use a deep pan for moist cakes. Fruit juices cause stains that can be permanent.
- Do not keep hot cookware on the control panel.
- Do not let cookware to boil dry.
- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass ceramic. Always lift these objects up when you have to move them on the cooking surface.

## 2.3 Care and Cleaning

**WARNING!**

Risk of injury, fire or damage to the appliance.

- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.
- Make sure the appliance is cold. There is the risk that the glass panels can break.
- Replace immediately the door glass panels when they are damaged. Contact the Service.
- Be careful when you remove the door from the appliance. The door is heavy!
- Clean regularly the appliance to prevent the deterioration of the surface material.
- Remaining fat or food in the appliance can cause fire.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.
- If you use an oven spray, obey the safety instructions on the packaging.
- Do not clean the catalytic enamel (if applicable) with any kind of detergent.

## 2.4 Internal light

- The type of light bulb or halogen lamp used for this appliance, is only for household appliances. Do not use it for house lighting.

**WARNING!**

Risk of electrical shock.

- Before replacing the lamp, disconnect the appliance from the power supply.
- Only use lamps with the same specifications.

## 2.5 Disposal

**WARNING!**

Risk of injury or suffocation.

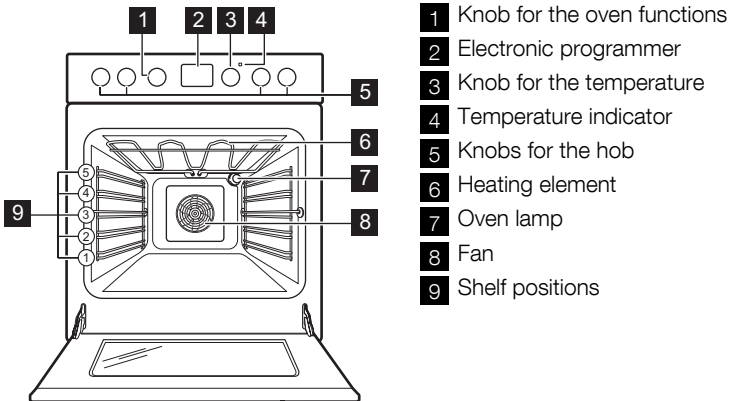
- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.



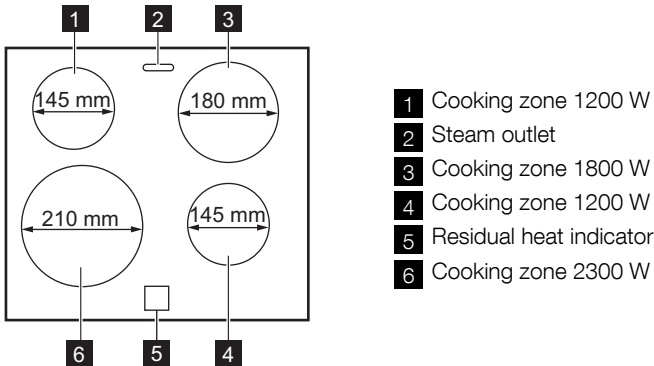
- Remove the door catch to prevent children and pets to get closed in the appliance.

## 3. PRODUCT DESCRIPTION

### 3.1 General overview



### 3.2 Cooking surface layout



### 3.3 Accessories

#### • Oven shelf

For cookware, cake tins, roasts.

#### • Combi pan

For cakes and biscuits. To bake and roast or as a pan to collect fat.

#### • Storage drawer

Below the oven cavity is the storage drawer.



## 4. BEFORE FIRST USE



**WARNING!**  
Refer to the Safety chapters.

### 4.1 Initial Cleaning

- Remove all accessories and removable shelf supports (if applicable).
- Clean the appliance before first use.



Refer to the chapter "Care and cleaning".

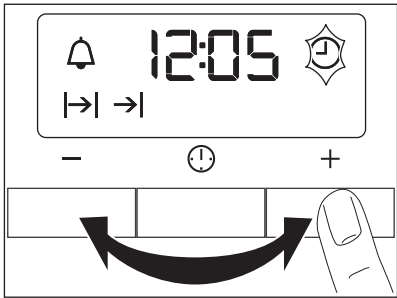
### 4.2 Setting the time



You must set the time before you operate the oven.




When you connect the appliance to the electrical supply or after a power cut, the indicator for the Time of Day function flashes.

Press the + or - button to set the correct time.





After approximately five seconds, the flashing stops and the display shows the time of day you set.



To change the time, press  again and again until the indicator for the Time of Day function flashes. You must not set the Duration  or End  function at the same time.

### 4.3 Preheating

Preheat the empty appliance to burn off the remaining grease.

1. Set the function  and the maximum temperature.
2. Let the appliance operate for 45 minutes.
3. Set the function  and the maximum temperature.
4. Let the appliance operate for 15 minutes.


Accessories can become hotter than usually. The appliance can emit an odour and smoke. This is normal. Make sure that the airflow is sufficient.

## 5. HOB - DAILY USE



**WARNING!**  
Refer to the Safety chapters.

### 5.1 Heat setting

Knob	Function
	Keep Warm
0	Off position
1-9	Heat settings (1 - lowest heat setting, 9 - highest heat setting)

1. Turn the knob to a necessary heat setting.
2. To stop the cooking, turn the knob to the 0 position.



Use the residual heat to decrease energy consumption. Deactivate the cooking zone approximately 5-10 minutes before the cooking is completed.



## 5.2 Residual heat indicator

The residual heat indicator comes on when a cooking zone is hot.



### WARNING!

There is a risk of burns from residual heat.

# 6. HOB - HELPFUL HINTS AND TIPS



### WARNING!

Refer to the Safety chapters.

## 6.1 Cookware



- The bottom of the cookware must be as thick and flat as possible.
- Cookware made of enamelled steel and with aluminium or copper bottoms can cause the colour to change on the glass-ceramic surface.

- Put cookware on a cooking zone before you start it.
- Deactivate the cooking zones before the end of the cooking time to use residual heat.
- The bottom of pans and cooking zones must have the same dimension.


## 6.3 The Examples of cooking applications

The data in the table is for guidance only.

## 6.2 Energy saving



- If it is possible, always put the lids on the cookware.

Heat setting	Use to:	Time	Hints
 1	Keep warm the food you cooked	as required	Put a lid on a cookware
1-2	Hollandaise sauce, melt: butter, chocolate, gelatine	5-25 min	Mix from time to time
1-2	Solidify: fluffy omelettes, baked eggs	10-40 min	Cook with a lid on
2-3	Simmer rice and milkbased dishes, heating up ready-cooked meals	25-50 min	Add the minimum twice as much liquid as rice, mix milk dishes part procedure through
3-4	Steam vegetables, fish, meat	20-45 min	Add some tablespoons of liquid
4-5	Steam potatoes	20-60 min	Use max. ¼ l water for 750 g of potatoes
4-5	Cook larger quantities of food, stews and soups	60-150 min	Up to 3 l liquid plus ingredients
6-7	Gentle fry: escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	as necessary	Turn halfway through



Heat set-ting	Use to:	Time	Hints
7-8	Heavy fry, hash browns, loin steaks, steaks	5-15 min	Turn halfway through
9	Boil large quantities of water, cook pasta, sear meat (goulash, pot roast), deep-fry chips		

7. HOB - CARE AND CLEANING



**WARNING!**  
Refer to the Safety chapters.

Clean the appliance after each use.  
Always use cookware with clean bottom.



Scratches or dark stains on the glass-ceramic cause no effect on how the appliance operates.

**To remove the dirt:**

1.

–

**Remove immediately:** melted plastic, plastic foil and food with sugar. If not, the dirt can cause damage to the appliance. Use a
2.

Clean the appliance with a moist cloth and some detergent.
3.

At the end, **rub the appliance dry with a clean cloth.**

special scraper for the glass. Put the scraper on the glass surface at an acute angle and move the blade across the surface.

– **Remove after the appliance is sufficiently cool:** limescale rings, water rings, fat stains and shiny metallic discolorations. Use a special cleaning agent for glass-ceramic or stainless steel.

8. OVEN - DAILY USE



**WARNING!**  
Refer to the Safety chapters.

8.1 Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan continues to operate until the temperature in the appliance cools down.

8.2 Activating and deactivating the appliance

1.









Turn the knob for the oven functions to an oven function.
2.

Turn the knob for the temperature to a temperature.  
  
The temperature indicator comes on while the temperature in the appliance increases.
3.

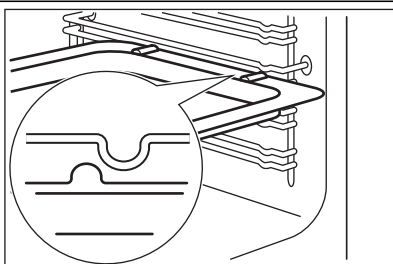
To deactivate the appliance, turn the knob for the oven functions and the knob for the temperature to the Off position.



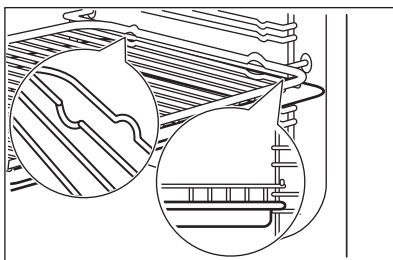
## 8.3 Oven Functions

Oven function	Application
<b>0</b> Off position	The appliance is off.
 Oven Lamp	To activate the oven lamp without a cooking function.
 Circulated Cooking	To cook more than one dish at the same time. To prepare homemade fruit in syrup, and to dry mushrooms or fruit.
 Conventional Cooking	To bake and roast on one oven level. The top and bottom heating elements operate at the same time.
 Bottom Heat	To bake cakes with crispy or crusty bottom. Only the bottom heating element operates.
 Defrost	To thaw frozen food.
 Grilling	To grill flat food items in small quantities in the middle of the shelf. To make toast.
 Fast Grilling	To grill flat food items in large quantities. To make toast. The full grill element operates.
 Turbo Grilling	To cook large pieces of meat. The grill element and the oven fan operate one after the other and circulate hot air around the food.

## 8.4 Installing the oven accessories



The deep pan and the oven shelf have side edges. These edges and the shape of the guide-bars are a special device to prevent the cookware from slipping.



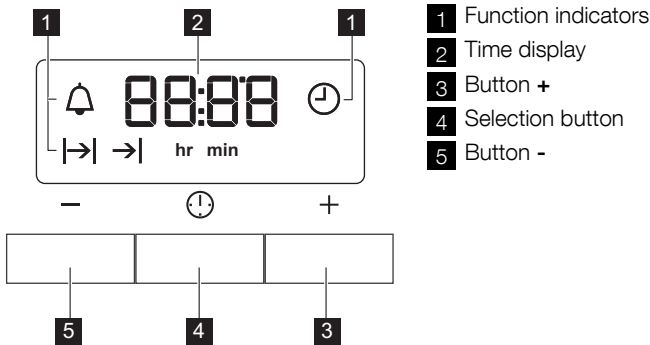
### Installing the oven shelf and the deep pan together

Put the oven shelf on the deep pan. Push the deep pan between the guide-bars of one of the oven levels.



# 9. OVEN - CLOCK FUNCTIONS

## 9.1 Electronic programmer



Clock function		Application
	Time of day	To set, change or check the time of day.
	Minute Minder	To set a countdown time. This function has no effect on the operation of the oven.
	Duration	To set how long the appliance must operate.
	End	To set when the appliance must be deactivated.

**i** You can use Duration and End at the same time to set the time when the appliance must be activated and then deactivated. First set Duration, then End.

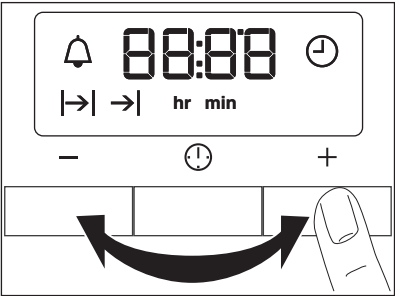
**3.** Press + or - to set the necessary clock function.  
The display shows the indicator for the clock function you set. When the set time ends, the indicator flashes and an acoustic signal sounds for two minutes.

## 9.2 Setting the clock functions

- For Duration and End , set an oven function and temperature. This is not necessary for the Minute Minder .
- Press the Selection button again and again until the indicator for the necessary clock function flashes.

**i** With the Duration and End functions, the appliance deactivates automatically.

- Press a button to stop the signal.
- Turn the knob for the oven functions and the knob for the temperature to the off position.



## 9.3 Cancelling the clock functions

- Press the Selection button again and again until the necessary function indicator flashes.
- Press and hold the button -.  
The clock function goes out after some seconds.



## 10. OVEN - HELPFUL HINTS AND TIPS



### WARNING!

Refer to the Safety chapters.



The temperature and baking times in the tables are guidelines only. They depend on the recipes, quality and quantity of the ingredients used.



### CAUTION!

Use a deep baking tray for very moist cakes. Fruit juices can cause permanent stains on the enamel.

- With longer baking times, the oven can be switched off about 10 minutes before the end of baking time, to use the residual heat.

**When you use frozen food, the trays in the oven can twist during baking. When the trays get cold again, the distortion will be gone.**

### How to use the Baking Tables

- We recommend to use the lower temperature the first time.
- If you cannot find the settings for a special recipe, look for the one that is almost the same.
- Baking time can be extended by 10-15 minutes, if you bake cakes on more than one level.
- Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalize during the baking procedure.

### 10.1 Baking

#### General instructions

- Your new oven may bake or roast differently to the appliance you had before. Adapt your usual settings (temperature, cooking times) and shelf levels to the values in the tables.

### 10.2 Tips on baking

Baking results	Possible cause	Remedy
The cake is not browned enough underneath.	Wrong shelf position.	Place the cake lower.
The cake sinks (becomes soggy, lumpy, streaky).	The oven temperature is too high.	The next time you bake set a slightly lower oven temperature.
The cake sinks (becomes soggy, lumpy, streaky).	The baking time is too short.	Set a longer baking time. <b>Baking times cannot be reduced by setting higher temperatures.</b>
The cake sinks (becomes soggy, lumpy, streaky).	There is too much liquid in the mixture.	Use less liquid. Pay attention to mixing times, especially if you use a mixing machine.
The cake is too dry.	The oven temperature is too low.	The next time you bake set a higher oven temperature.
The cake is too dry.	The baking time is too long.	The next time you bake set a shorter baking time.
The cake browns unevenly.	The oven temperature is too high and the baking time is too short.	Set a lower oven temperature and a longer baking time.



Baking results	Possible cause	Remedy
The cake browns unevenly.	The mixture is unevenly distributed.	Spread the mixture evenly on the baking tray.
The cake is not ready in the baking time given.	The oven temperature is too low.	The next time you bake set a slightly higher oven temperature.

### 10.3 Circulated Cooking

Baking on one oven level

#### Baking in tins

Type of baking	Shelf position	Temperature °C	Time in min.
Ring cake or brioche	2	150 - 160	50 - 70
Madeira cake/fruit cakes	1 - 2	140 - 160	50 - 90
Fatless sponge cake	3	150 - 160 <sup>1)</sup>	25 - 40
Flan base - short pastry	2	170-180 <sup>1)</sup>	10 - 25
Flan base - sponge mixture	2	150 - 170	20 - 25
Apple pie (2tins Ø20cm, diagonally off set)	2- 3	160	60 - 90

<sup>1)</sup> Pre-heat the oven

#### Cakes/pastries/breads on baking trays

Type of baking	Shelf position	Temperature °C	Time in min.
Cake with crumble topping (dry)	3	150 - 160	20 - 40
Fruit flans (made with yeast dough/sponge mixture) <sup>1)</sup>	3	150	35 - 55
Fruit flans made with short pastry	3	160 - 170	40 - 80

<sup>1)</sup> Use deep pan

#### Biscuits

Type of baking	Shelf position	Temperature °C	Time in min.
Short pastry biscuits	3	150 - 160	10 - 20



Type of baking	Shelf position	Temperature °C	Time in min.
Short bread / Pastry Stripes	3	140	20 - 35
Biscuits made with sponge mixture	3	150 - 160	15 - 20
Pastries made with egg white, meringues	3	80 - 100	120 - 150
Macaroons	3	100 - 120	30 - 50
Biscuits made with yeast dough	3	150 - 160	20 - 40
Puff pastries	3	170 - 180 <sup>1)</sup>	20 - 30
Rolls	3	160 <sup>1)</sup>	10 - 35
Small cakes (20per tray)	3	150 <sup>1)</sup>	20 - 35

<sup>1)</sup> Pre-heat the oven

### Bakes and gratins table

Dish	Shelf position	Temperature °C	Time in min.
Baguettes topped with melted cheese	1	160 - 170 <sup>1)</sup>	15 - 30
Stuffed vegetables	1	160 - 170	30- 60

<sup>1)</sup> Pre-heat the oven

### Multileveled Baking

#### Cakes/pastries/breads on baking trays

Type of baking	Shelf position 2 levels	Temperature °C	Time in min.
Cream puffs/ Eclairs	2/4	160 - 180 <sup>1)</sup>	25 - 45
Dry streusel cake	2/4	150 - 160 <sup>1)</sup>	30 - 45

<sup>1)</sup> Pre-heat the oven

#### Biscuits/small cakes/pastries/rolls

Type of baking	Shelf position 2 levels	Temperature °C	Time in min.
Short pastry biscuits	2/4	150 - 160 <sup>1)</sup>	20 - 40
Short bread/ Pastry Stripes	2/4	140 <sup>1)</sup>	20 - 45



Type of baking	Shelf position	Temperature °C	Time in min.
	2 levels		
Biscuits made with sponge mixture	2/4	160 - 170 <sup>1)</sup>	25 - 45
Biscuits made with egg white, meringues	2/4	80 - 100	130 - 170
Macaroons	2/4	100 - 120 <sup>1)</sup>	40 - 80
Biscuits made with yeast dough	2/4	160 - 170 <sup>1)</sup>	30 - 60
Puff pastries	2/4	170 - 180 <sup>1)</sup>	30 - 50

<sup>1)</sup> Pre-heat the oven

## 10.4 Conventional Baking on one level

### Baking in tins

Type of baking	Shelf position	Temperature °C	Time in min.
Ring cake or brioche	2	160 - 180	50 - 70
Madeira cake/fruit cakes	1 - 2	150 - 170	50 - 90
Fatless sponge cake	3	170 <sup>1)</sup>	25 - 40
Flan base - short pastry	2	190 - 210 <sup>1)</sup>	10 - 25
Flan base - sponge mixture	2	170 - 190	20 - 25
Apple pie (2tins Ø20cm, diagonally off set)	1 - 2	180	60 - 90
Savoury flan (e. g, quiche lorraine)	1	180 - 220	35- 60
Cheesecake	1 - 2	160 - 180	60 - 90

<sup>1)</sup> Pre-heat the oven

### Cakes/pastries/breads on baking trays

Type of baking	Shelf position	Temperature °C	Time in min.
Plaited bread/ bread crown	2	170 - 190	40 - 50
Christmas stollen	2	160 - 180 <sup>1)</sup>	50 - 70



Type of baking	Shelf position	Temperature °C	Time in min.
<b>Bread (rye bread):</b>			
1. First part of baking process.	1 - 2	1. 230 <b>1)</b>	1. 20
2. Second part of baking process.		2. 160 - 180 <b>1)</b>	2. 30 - 60
Cream puffs/ eclairs	3	190 - 210 <b>1)</b>	20 - 35
Swiss roll	3	180 - 200 <b>1)</b>	10 - 20
Cake with crumble topping (dry)	3	160 - 180	20 - 40
Buttered almond cake/sugar cakes	3	190 - 210 <b>1)</b>	20 - 30
Fruit flans (made with yeast dough/ sponge mixture) <b>2)</b>	3	170	35 - 55
Fruit flans made with short pastry	3	170 - 190	40 - 60
Yeast cakes with delicate toppings (e.g. quark, cream, cus- tard)	3	160 - 180 <b>1)</b>	40 - 80
Pizza (with a lot of topping) <b>2)</b>	1 - 2	190 - 210 <b>1)</b>	30 - 50
Pizza (thin crust)	1 - 2	220 - 250 <b>1)</b>	15 - 25
Unleavened bread	1	230 - 250	10 - 15
Tarts (CH)	1	210 - 230	35 - 50

**1)** Pre-heat the oven

**2)** Use deep pan

### Biscuits

Type of baking	Shelf positions	Temperature °C	Time in min.
Short pastry bis- cuits	3	170 - 190	10 - 20
Short bread/ Pas- try Stripes	3	160 <b>1)</b>	20 - 35
Biscuits made with sponge dough	3	170 - 190	20 - 30



Type of baking	Shelf positions	Temperature °C	Time in min.
Pastries made with egg white, meringues	3	80 - 100	120 - 150
Macaroons	3	120 - 130	30 - 60
Biscuits made with yeast dough	3	170 - 190	20 - 40
Puff pastries	3	190 - 210 <sup>1)</sup>	20 - 30
Rolls	3	190 - 210 <sup>1)</sup>	10 - 55
Small cakes (20 per tray)	3 - 4	170 <sup>1)</sup>	20 - 30

<sup>1)</sup> Pre-heat the oven

### Bakes and gratins table

Dish	Shelf positions	Temperature °C	Time in min.
Pasta bake	1	180 - 200	45 - 60
Lasagne	1	180 - 200	35 - 50
Vegetables au gratin	1	180 - 200 <sup>1)</sup>	15 - 30
Baguettes topped with melted cheese	1	200 - 220 <sup>1)</sup>	15 - 30
Sweet bakes	1	180 - 200	40 - 60
Fish bakes	1	180 - 200	40 - 60
Stuffed vegetables	1	180 - 200	40 - 60

<sup>1)</sup> Pre-heat the oven

## 10.5 Roasting

### Roasting dishes

- Use heat-resistant ovenware to roast (please read the instructions of the manufacturer).
- Large roasting joints can be roasted directly in the deep pan (if present) or on the wire shelf above the deep pan.
- Roast lean meats in a roasting tin with a lid. This will keep the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the roasting tin without the lid.

## 10.6 Roasting with Conventional Cooking

### Beef

Type of meat	Quantity	Shelf position	Temperature °C	Time in min.
Pot roast	1-1.5 kg	1	200 - 230	105 - 150



Type of meat	Quantity	Shelf position	Temperature °C	Time in min.
Roast beef or fillet: rare	per cm. of thickness	1	230 - 250 <sup>1)</sup>	6 - 8
Roast beef or fillet: medium	per cm. of thickness	1	220 - 230	8 - 10
Roast beef or fillet: well done	per cm. of thickness	1	200 - 220	10 - 12

<sup>1)</sup> Pre-heat the oven

### Pork

Type of meat	Quantity	Shelf position	Temperature °C	Time in min.
Shoulder, neck, ham joint	1-1.5 kg	1	210 - 220	90 - 120
Chop, spare rib	1-1.5 kg	1	180 - 190	60 - 90
Meat loaf	750 g - 1 kg	1	170 - 190	50 - 60
Porkknuckle (precooked)	750 g - 1 kg	1	200 - 220	90 - 120

### Veal

Type of meat	Quantity	Shelf position	Temperature °C	Time in min.
Roast veal <sup>1)</sup>	1 kg	1	210 - 220	90 - 120
Knuckle of veal	1.5-2 kg	1	200 - 220	150 - 180

<sup>1)</sup> use a closed roasting dish

### Lamb

Type of meat	Quantity	Shelf position	Temperature °C	Time in min.
Leg of lamb, roast lamb	1- 1.5 kg	1	210 - 220	90 - 120
Saddle of lamb	1- 1.5 kg	1	210 - 220	40 - 60

### Game

Type of meat	Quantity	Shelf position	Temperature °C	Time in min.
Saddle of hare, leg of hare	up to 1 kg	1	220 - 240 <sup>1)</sup>	30 - 40



Type of meat	Quantity	Shelf position	Temperature °C	Time in min.
Saddle of venison	1.5-2 kg	1	210 - 220	35 - 40
Haunch of venison	1.5-2 kg	1	200 - 210	90 - 120

1) Pre-heat the oven

### Poultry

Type of meat	Quantity	Shelf position	Temperature °C	Time in min.
Poultry portions	200-250g each	1	220 - 250	20 - 40
Half chicken	400-500g each	1	220 - 250	35 - 50
Chicken, pou-lard	1-1.5 kg	1	220 - 250	50 - 70
Duck	1.5-2 kg	1	210 - 220	80 - 100
Goose	3.5-5 kg	1	200 - 210	150 - 180
Turkey	2.5-3.5 kg	1	200 - 210	120 - 180
Turkey	4-6 kg	1	180 - 200	180 - 240

### Fish

Type of meat	Quantity	Shelf position	Temperature °C	Time in min.
Whole fish	1-1.5 kg	1	210 - 220	40 - 70

## 10.7 Roasting with Turbo Grilling

### Beef

Type of meat	Quantity	Shelf position	Temperature °C	Time min.
Roast beef or fillet: rare	per cm. of thickness	1	190 - 200 1)	5 - 6
Roast beef or fillet: medium	per cm. of thickness	1	180 - 190	6 - 8
Roast beef or fillet: well done	per cm. of thickness	1	170 - 180	8 - 10

1) Pre-heat the oven



**Pork**

Type of meat	Quantity	Shelf position	Temperature °C	Time min.
Shoulder, neck, ham joint	1-1.5 kg	1	160 - 180	90 - 120
Chop, spare rib	1-1.5 kg	1	170 - 180	60 - 90
Meat loaf	750 g -1 kg	1	160 - 170	50 - 60
Porkknuckle (precooked)	750 g -1 kg	1	150 - 170	90 - 120

**Veal**

Type of meat	Quantity	Shelf position	Temperature °C	Time min.
Roast veal	1 kg	1	160 - 180	90 - 120
Knuckle of veal	1.5-2 kg	1	160 - 180	120 - 150

**Lamb**

Type of meat	Quantity	Shelf position	Temperature °C	Time min.
Leg of lamb, roast lamb	1-1.5 kg	1	150 - 170	100 - 120
Saddle of lamb	1-1.5 kg	1	160 - 180	40 - 60

**Poultry**

Type of meat	Quantity	Shelf position	Temperature °C	Time min.
Poultry portions	200-250 g each	1	200 - 220	30 - 50
Half chicken	400-500 g each	1	190 - 210	35 - 50
Chicken, pou-lard	1-1.5 kg	1	190 - 210	50 - 70
Duck	1.5-2 kg	1	180 - 200	80 - 100
Goose	3.5-5 kg	1	160 - 180	120 - 180
Turkey	2.5-3.5 kg	1	160 - 180	120 - 150
Turkey	4-6 kg	1	140 - 160	150 - 240

**10.8 Grilling**

Always grill with the oven door closed

**Always use the grilling function with maximum temperature setting**

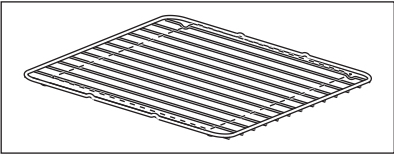




Always pre-heat the empty oven with the grill functions for 5 minutes.

- Set the shelf in the shelf level as recommended in the grilling table.
- Always set the pan to collect the fat into the first shelf level.
- Grill only flat pieces of meat or fish.

The grilling area is set in centre of the shelf



**Grilling**

Food types for grilling	Shelf position	Temperature °C	Grilling time in min.	
			1st side	2nd side
Roast beef, medium	2	210 - 230	30 - 40	30 - 40
Filet of beef, medium	3	230	20 - 30	20 - 30
Back of pork	2	210 - 230	30 - 40	30 - 40
Back of veal	2	210 - 230	30 - 40	30 - 40
Back of lamb	3	210 - 230	25 - 35	20 - 35
Whole fish, 500 - 1000g	3 - 4	210 - 230	15 - 30	15 - 30

**Grilling**

Food types for grilling	Shelf position	Temperature °C	Grilling time in min.	
			1st side	2nd side
Burgers	4	max <sup>1)</sup>	9 - 15	8 - 13
Pork fillet	4	max	10 - 12	6 - 10
Sausages	4	max	10 - 12	6 - 8
Fillet steaks, veal steaks	4	max	7 - 10	6 - 8
Toast	4 - 5	max <sup>1)</sup>	1 - 4	1 - 4
Toast with topping	4	max	6 - 8	-

<sup>1)</sup> Pre-heat the oven

**10.9 Drying**

Cover the oven shelves with baking parchment.

For best results: deactivate the appliance after half the time required. Open the appliance door and let the appliance cool down. After that finish the drying process.



## Vegetables

Food to be dried	Shelf position		Temperature °C	Time in hours (Guideline)
	1 level	2 levels		
Beans	3	2/4	60 - 70	6 - 8
Peppers	3	2/4	60 - 70	5 - 6
Vegetables for sour	3	2/4	60 - 70	5 - 6
Mushrooms	3	2/4	50 - 60	6 - 8
Herbs	3	2/4	40 - 50	2 - 3

## Fruit

Food to be dried	Shelf position		Temperature °C	Time in hours (Guideline)
	1 level	2 levels		
Plums	3	2/4	60 - 70	8 - 10
Apricots	3	2/4	60 - 70	8 - 10
Apple slices	3	2/4	60 - 70	6 - 8
Pears	3	2/4	60 - 70	6 - 9

### 10.10 Defrosting

Remove the food packaging. Put the food on a plate.

Do not cover it with a bowl or a plate. This can extend the defrost time.

Use the first oven shelf position. The one on the bottom.

Dish	Defrosting time in min.	Further defrosting time in min.	Comment
Chicken, 1000 g	100 - 140	20 - 30	Place the chicken on an upturned saucer placed on a large plate Turn halfway through
Meat, 1000 g	100 - 140	20 - 30	Turn halfway through
Meat, 500 g	90 - 120	20 - 30	Turn halfway through
Trout, 150 g	25 - 35	10 - 15	-
Strawberries, 300 g	30 - 40	10 - 20	-
Butter, 250 g	30 - 40	10 - 15	-
Cream, 2 x 200 g	80 - 100	10 - 15	Cream can also be whipped when still slightly frozen in places
Gateau, 1400 g	60	60	-



# 11. OVEN - CARE AND CLEANING



## **WARNING!**

Refer to the Safety chapters.

- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces, use a usual cleaning agent
- Clean the oven interior after each use. Then you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories after each use and let them dry. Use a soft cloth with warm water and a cleaning agent.
- If you have nonstick accessories, do not clean them using aggressive

agents, sharp-edged objects or a dishwasher. It can destroy the nonstick coating.



## **Stainless steel or aluminium appliances**

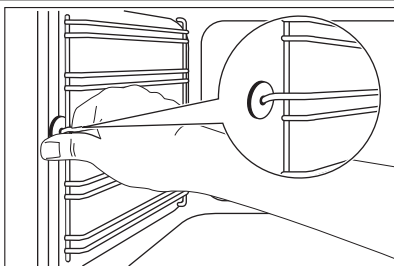
Clean the oven door with a wet sponge only. Dry it with a soft cloth.

Do not use steel wool, acids or abrasive materials as they can damage the oven surface. Clean the oven control panel with the same precautions.

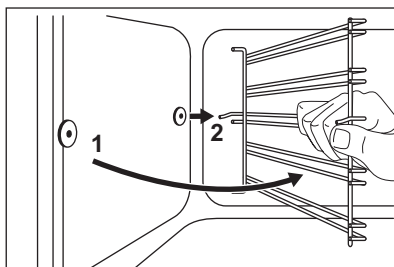
## 11.1 Shelf supports

You can remove the shelf supports to clean the side walls.

### Removing the shelf supports



1. Pull the front of the shelf support away from the side wall.



2. Pull the rear end of the shelf support away from the side wall and remove it.

### Installing the shelf supports

Install the shelf supports in the opposite sequence.



## **Valid with telescopic runners:**

The retaining pins on the telescopic shelf runners must point to the front!



## **CAUTION!**

Make sure that the longer fixing wire is in the front. The ends of the two wires must point to the rear. Incorrect installation can cause damage to the enamel.



## 11.2 Cleaning the oven door

To make the cleaning easier, remove the door.



### **WARNING!**

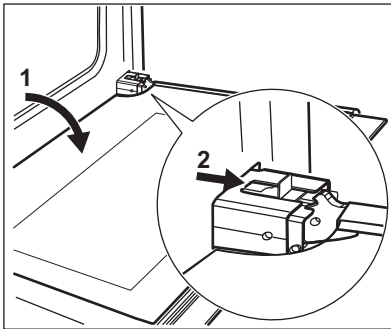
Make sure that the glass panels are cool before you clean the glass door. There is a risk that the glass could break.



### **WARNING!**

When the door glass panels are damaged or have scratches, the glass becomes weak and can break. To prevent this, you must replace them. For more instructions, contact your local Service Centre.

## Removing the door:



1. Open the door fully.
2. Move the slider until you hear a click.
3. Close the door until the slider locks.
4. Remove the door.



To remove the door, pull the door outwards first from one side, and then the other.

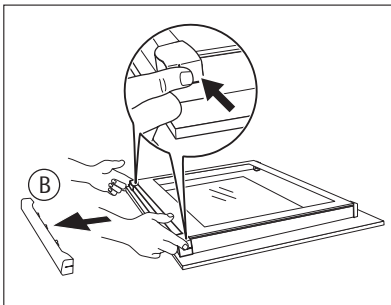
When the cleaning procedure is completed, insert the oven door in the opposite sequence. Make sure that you hear a click when you insert the door. Use force if necessary.

## 11.3 Oven glass panels



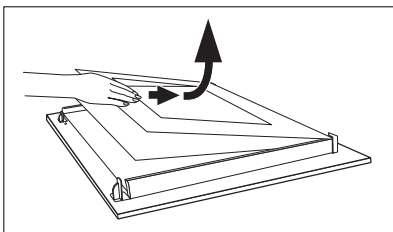
The door glass on your product can be different in type and shape from the examples you see in the diagrams. The number of glasses can also be different.

## Removing and cleaning the door glasses



1. Hold the door trim (B) on the top edge of the door at the two sides and push inwards to release the clip seal.





To install panels, do the above steps in the opposite sequence.



#### CAUTION!

The removable glass panels have a marking on one side. Make sure that the marking is in the top left corner.

### 11.4 Oven lamp



#### WARNING!

Be careful when you change the oven lamp. There is a risk of electrical shock.

#### Before you change the oven lamp:

- Deactivate the oven.
- Remove the fuses in the fuse box or deactivate the circuit breaker.



Put a cloth on the bottom of the oven to prevent damage to the oven light and glass cover.

#### Replacing the oven lamp

1. You can find the lamp glass cover at the back of the cavity.  
Turn the lamp glass cover counter-clockwise to remove it.
2. Clean the glass cover.
3. Replace the oven lamp with an applicable 300 °C heat-resistant oven lamp.



Use the same oven lamp type.

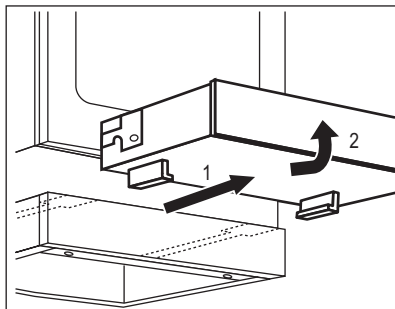
4. Install the glass cover.

2. Pull the door trim to the front to remove it.
3. Hold the door glass panels on their top edge one by one and pull them upwards from the guide.
4. Clean the door glass panels.

### 11.5 Removing the drawer

The drawer below the oven can be removed for cleaning.

1. Pull the drawer out until it stops.



2. Lift the drawer at a small angle and remove it from the drawer support rails.

#### Inserting the drawer

1. Set the drawer on the support rails. Make sure that the catches engage correctly into the rails.
2. Lower the drawer until it is horizontal and push it in.



#### WARNING!

When the oven is in use, heat can build up in the drawer. Do not keep flammable things in there (e.g. cleaning materials, plastic bags, oven gloves, paper, cleaning sprays, etc.).

## 12. WHAT TO DO IF...



#### WARNING!

Refer to the Safety chapters.



Problem	Possible cause	Remedy
The hob does not operate	The heat setting is not set	Set the heat setting
The oven does not heat up	The oven is not switched on	Switch on the oven
The oven does not heat up	The clock is not set	Set the clock
The oven does not heat up	The necessary settings are not set	Control the settings
The oven does not heat up	The fuse in the fuse box is released	Control the fuse. If the fuse is released more than one time, refer to a qualified electrician.
The oven lamp does not operate	The oven lamp is defective	Replace the oven lamp
Steam and condensation settle on the food and in the oven cavity	You left the dish in the oven for too long	Do not leave the dishes in the oven for longer than 15-20 minutes after the cooking process ends
The display shows "12.00"	A power cut	Reset the clock
The residual heat indicator does not come on	The cooking zone is not hot because it operated only for a short time.	If the cooking zone must be hot, speak to the Service Centre.
If you cannot find a solution to the problem yourself, contact your dealer or the service centre.		The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity.
We recommend that you write the data here:		
Model (MOD.)		.....
Product number (PNC)		.....
Serial number (S.N.)		.....

## 13. INSTALLATION



### WARNING!

Refer to the Safety chapters.

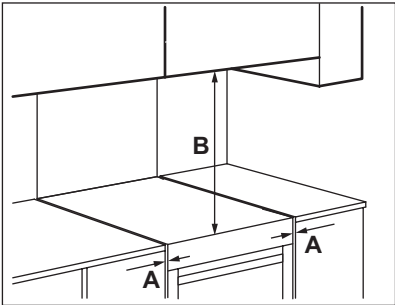
Dimensions	
Height	847 - 867 mm
Width	596 mm
Depth	600 mm
Oven capacity	74 l

Voltage	230 V
Frequency	50 Hz

### 13.1 Location of the appliance

You can install your freestanding appliance with cabinets on one or two sides and in the corner.



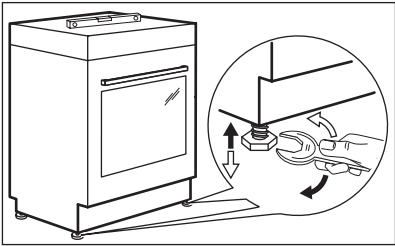


**Minimum distances**

Dimension	mm
A	2
B	685

**13.2 Levelling**

Use small feet on the bottom of appliance to set the appliance top surface level with other surfaces.



**13.3 Anti-tilt protection**



**CAUTION!**

You must install the anti-tilt protection. If you do not install it, the appliance can tilt.  
Your appliance has the symbol shown on the picture (if applicable) to remind you about the installation of the anti-tilt protection.



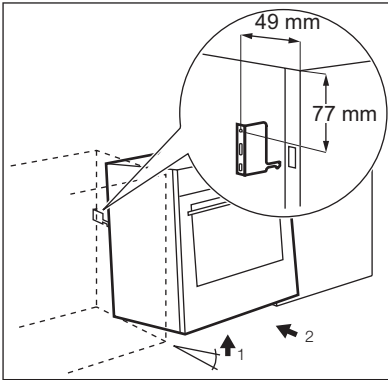
Make sure you install the anti-tilt protection at the correct height.

1. Set the correct height and area for the appliance before you attach the anti-tilt protection.
2. Install the anti-tilt protection 77 mm down from the top surface of the appliance and 49 mm from the left side of the appliance into the circular hole on the bracket (see fig.). Screw it into the solid material or use applicable reinforcement (wall).
3. You can find the hole on the left side at the back of the appliance (see fig.).

Lift the front of the appliance (1) and put it in the middle of the space between the cupboards (2). If the space between the bench cupboards is larger than the width of the appliance, you must adjust the side measurement to centre the appliance.

Make sure that the surface behind the appliance is smooth.





### 13.4 Electrical installation





The manufacturer is not responsible if you do not follow the safety precautions from the chapter "Safety information".

This appliance is supplied without a main plug or a main cable.

Applicable cable types: H07 RN-F, H05 RN-F, H05 RRF, H05 VV-F, H05 V2V2-F (T90), H05 BB-F.

## 14. ENVIRONMENT CONCERNS

Recycle the materials with the symbol . Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical

and electronic appliances. Do not dispose appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.











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